

## HANDLING AN APPLE CROP SUCCESSFULLY



Japanese Ladder.

(By W. H. UNDERWOOD.)

In handling the apple crop successfully it is important to have a sufficient number of ladders, receptacles, sorting tables and all accessories on hand. The early apple must be gathered and shipped promptly. They may be sent to market in one-third, one-half, or one bushel boxes or baskets; but a little later these small packages are not wanted and the three bushel barrel is the proper thing.

Prices are most always good at the beginning of the apple season, even for green cookers, and this induced some to pick and ship half-grown Ben Davis and other winter varieties. But experience has proven that this is folly, as the market is soon overloaded with poor, green apples and the returns are next to nothing.

This glut is apt to continue as long as the warm weather lasts; because there are so many neglected orchards neither sprayed or cultivated, in which the apples begin falling from the trees early; and they are picked and rushed to market to avoid loss from this cause.

In picking apples some prefer the use of baskets while others prefer sacks. However, they both have their advantages and disadvantages. The advantage of using a basket lies entirely in the fact that the apples are carefully placed in the same they are not bruised and the blooms if there are any are not rubbed off.

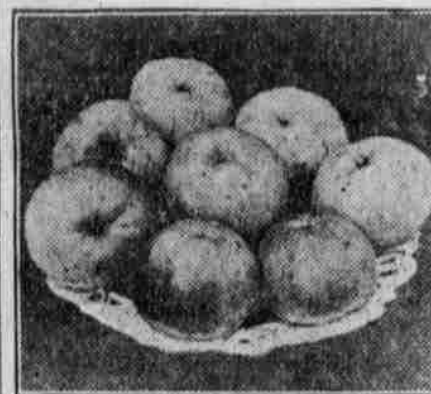
The objections to the baskets are that they are not so handy as the sacks and that careless pickers are disposed to toss apples into them as they hang on a limb or stand upon the ground several feet away.

The advantage of using a sack is that it can be slung over the shoulder with a strap and the mouth kept open with a part of a barrel hoop

basket from the limbs, thus enabling the picker to use both hands.

In picking apples every specimen should be handled as carefully as if it were an egg. I usually have my apples picked and piled under the trees in the shade and take the barrels to the orchard and pack as fast as possible. When the barrels are filled and headed I haul to the shed and stow away in as cool a place as possible, until I get enough to fill a car.

The packing should be done by an experienced hand as this is of great importance and is always the danger point. A layer of uniform apples even in size and color should be placed on the inside of the barrel and another layer of similar fruit put on



Wolf Apples.

top and the facers and the barrel filled with fruit free from defects of any kind. It is very important that the barrel be well shaken each time a basketful of fruit is put in as the fruit will be tight in the barrel and require less pressing of the head and consequently less bruising of the fruit.

The markets are not filled with an overproduction of good fruit. It is the overproduction of poor fruit that knocks down the price of good fruit. There is never a time that a large, well-matured apple will not bring a fancy price in any market. And when nothing but this class is put into a barrel a handsome profit is realized. Retailers buy fruit from its outward appearance and when they purchase a package of seemingly nice fruit and find on opening it that inferior stuff is packed between, that does the grower as far as that man is concerned.

## Feed Fowl Meat.

Meat in some form must be fed to poultry; they must have animal matter. Fowls running on free ranges where insects are plentiful obtain a sufficient supply of animal matter, but those kept in closer quarters must be given this food in another form. Finely chopped fresh meat is an excellent bone and muscle builder for the young stock, but should not be fed more than two or three times a week. Green bone, cut freshly just before feeding, is equally as beneficial, but must also be fed with judgment as to how much and how often. Meat foods assist feather, bone, muscle, and comb development, consequently too much is apt to cause too much forcing along these lines.

## Dried Corn.

Sweet corn may be dried in the same way as beans. Prime sweet corn, when properly dried, properly stored and nicely cooked, is excellent and is preferred by some to canned corn. Select corn that is just right for table. Be sure it is not too old. Husk it and carefully remove all silks. Plunge the corn into boiling water, and allow it to cook four or five minutes. Cut it from the cob, and put it on plates or trays to dry.

## Winter Radishes.

Winter radishes are not as generally produced as they should be. When grown in moist, fertile soil they are tender, succulent and most delicious. Both white and colored varieties are grown in American gardens. The seed should be sown in August in fine, well-prepared soil.

I prefer the baskets. My baskets are the round half-bushel kind with drop handles. I had an iron hook made for each one, which is attached to the handle to suspend the

## The KITCHEN CABINET



WELL arranged time is the surest mark of a well arranged mind. It is a good and safe rule to sojourn in every place as if you meant to spend your life there, never omitting an opportunity of doing a kindness or speaking a true word, or making a friend.—Ruskin.

## A FEW COMPANY DISHES.

Arrange a few white grapes (after carefully making a slit in the side of each and removing the seeds) on a bed of blanched lettuce, put cream cheese through a ricer and sprinkle over them. Serve with French dressing well chilled.

Bake an angel food in a round tin and when cold, carefully cut out the center and fill with vanilla ice cream. Serve with a chocolate sauce.

Cherry ice cream is both pretty and tastes good. Use a cup of rich cherry juice and a pint of cream, flavor with almond and sweeten, if necessary. Freeze and garnish each sherbet cup of the cream with a spoonful of chopped cherries.

A sweet of which children are very fond is prepared by making an ordinary biscuit dough rolled out and spread with butter, then sprinkled with maple sugar grated and a few chopped nuts. Roll up and cut in rounds, bake in a hot oven. For dessert, one might use them hot with a maple syrup sauce.

Almond Cake.—Cream a third of a cup of butter, add a cup of sugar, a cup of flour, a teaspoon of baking powder, a bit of salt and a fourth of a cup of milk, the yolks of six eggs, well beaten, and the grated rind of one lemon. Put the mixture into a good sized pan and cover the dough with the whites well beaten and mixed with a cup of sugar and a cup of unblanched almonds chopped. Bake in a slow oven.

Nut Loaf.—To a cupful of nut meats, add two cups of bread crumbs, half a cup of hot water, half a cup of melted butter, one egg, well beaten, a teaspoonful of onion juice and a teaspoonful of tomato catsup, one teaspoonful of salt, a few dashes of pepper, more salt may be needed, mix well and put into a buttered mold, and bake for an hour, covering the first half hour. During the cooking, baste with melted butter three times. Turn out on a hot dish, sprinkle with chopped nuts and serve with a brown sauce.

The sweetest lives are those to duty wed, Whose deeds, both great and small, Are close knit strands of unbroken thread, Where love ennobles all. The world may sound no trumpets, ring no bells; The book of life the shining record tells. —Mrs. Browning.

## COOL SUMMER DRINKS.

The acids of fruits and the mineral matter as well as food in many of the drinks make them particularly good. Some drinks are of themselves a food.

Reception Coffee.—Make a quart or two of strong coffee, according to the number served. Strain cool and add sugar to taste, serve in tall glasses with a spoonful of ice cream on top of each. Keep on ice until ready to serve, then the cream is added and served at once.

Chocolate Sirup.—Melt two squares of chocolate with two tablespoonfuls of boiling water, and a cupful of sugar, a speck of salt, and two cups of boiling water; cook five minutes, strain and bottle. Keep in a cool place until needed.

Orangeade.—To each glass, add the strained juice of one orange, two tablespoonfuls of prepared sirup and three-fourths of a cup of plain or charged water.

Pineapple Drink.—Add a pint of grated pineapple to a pint of prepared sirup and a quart of water. Set on ice for three hours, strain and serve. Prepared sirup is sugar and water boiled together until thick. Lemon juice is sometimes added.

Grape Nectar.—To a quart of grape juice, add a pint of sirup and the juice of four oranges. Serve with a quart of charged water.

Ginger Lemonade.—Cook a half pound of Canton ginger, and one and a half cups of sugar, the rind and juice of three lemons and three pints of water for twenty minutes. Add the juice of six lemons to the sirup, strain and cool. Serve with ice.

## MARKETING FOR THE HOME.

In a large number of homes the marketing problem is left to chance, not much thought or planning given to it. Most housewives have a certain amount to spend and often it is

## Farm Diplomat.

"Do you want a job as a farmhand?" "No," replied Plodding Pete. "You have been kind to me in the past, and I think too much of you to make you an object of jealous hatred among all your neighbors."

## Putting It Clearly.

"Rastus, what's a alibi?" "Dat's provin' dat yoh was at a pray-meet-in' whar yoh wasn't, in order to show dat yoh wasn't at de crap-game whar yoh was."—Life.

either a feast or famine in such an unorganized arrangement.

Experience is indeed a dear teacher, and she is wise who learns early how to use the household money wisely.

Haphazard buying is most extravagant and a few lessons in useless buying is usually enough. Marketing is a household science and the buying of meats is one of extreme importance. We are passing the time when it is considered parsimonious to be called economical and to take pride in being unpractical.

One of the first things for a woman to learn in buying is to regulate her wants to fit her purse. It takes real self denial to deny ones self the attractive delicacies, and confine herself to the urgent needs of the family, even shopping and marketing will develop self-control and character.

The woman who pays her bills promptly will get better service every time from her merchant, for if he has to wait indefinitely for bills to be paid he is apt to charge interest by adding a cent here or there which in a month or two swells the bills considerably.

The ready money to the merchant means a great deal, for his accounts must be settled promptly if he gets good and prompt returns from the big markets.

A prepared list made out before going out to market will help one to keep within limit as some women want to buy every thing they see and memory fails them of the necessities if a list is not at hand.

Another way market men even with a slow paying customer, is to send second rate articles and charge first prices. So it pays to be prompt with the paying of bills.

When buying meats see that it is of good bright color and well marbled with fat. The weight is a good test for fruits like oranges, lemons and grape fruit. Perishable foods should never be bought in large quantities.

They who wish to sing, always find a song.—Swedish.

Why do we worry about the nest? We only stay for a day.

Or a month, or a year, at the Lord's best.

In this habitat of clay.

The best will come in the great "to be."

It is ours to serve and wait; And the wonderful future we soon shall see.

For death is but the gate.

—Sarah A. Bolton.

## NUTS INSTEAD OF MEAT.

Nuts have such a high place in the food and with many take the place of meats that a few recipes will be suggestive in planning menus.

A handful of nuts added to a cup of chopped cabbage and celery with a simple dressing makes a most wholesome salad.

Apples, which may be peeled, cored and stewed until nearly tender without losing their shape may then be decorated with quartered blanched almonds, put in like porcupine quills, sprinkle with powdered sugar and bake long enough to brown the almonds and finish the cooking of the apple. A little sirup poured around them while baking will be an addition and may be served with whipped cream around the fruit after it is well chilled.

Potato balls decorated with almonds and brushed with butter, then baked, are another most attractive looking dish.

Nut Fruit Cheese.—Add to a cupful of chopped hickory nut meats, a cup of dates, a half dozen figs, put through a meat chopper, six bananas, mashed, a cup of blanched and chopped almonds, salt, turn the mixture into a buttered mold, cover with buttered paper and steam for three hours. Turn out and when cold, cover with a meringue, brown and garnish the dish when serving, with stuffed dates.

Nut stuffing for baked onions is delicious. Chop a cup of pecans, mix with a tablespoonful of butter and two of bread crumbs, add salt and stuff large par-boiled onions whose centers have been removed with the nuts, and bake until the onions are perfectly tender, basting with butter and water.

Nellie Maxwell.

## Beauty.

Whatever is in any way beautiful hath its source of beauty in itself, and is complete in itself; praise forms no part of it. So it is none the worse nor the better for being praised.—Marcus Antoninus.

## Provoking.

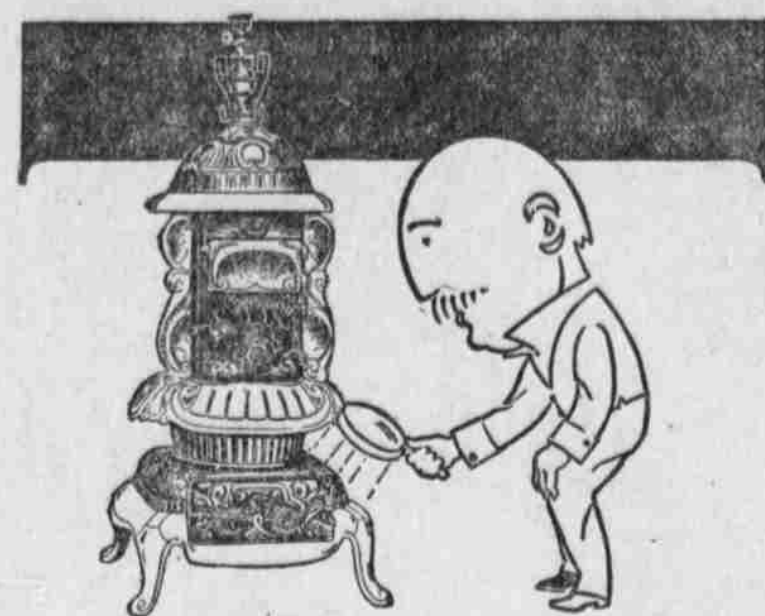
"Dear me," said Mrs. Podgerson, "I do wish you'd quit botherin' me when I'm writin' letters. You've gone and made me leave the o out of Sylvester."

## Papa Was to Economize.

Small Boy (handing druggist a half dollar).—"Five five-cent cigars, and give me the change." Druggist—"But, Bob, your father always smokes ten-cent cigars." Small Boy—"Well, he isn't going to this time."—Life.

## Companionship.

After all, for companionship and general utility, it would be a good deal better to be cast away on a desert island with an expert burglar than with a dull preacher.—Puck.



## A Searching Investigation

of the ash box in the Estate Oak Heating Stove fails to reveal a sign of a joint or crack of any kind, even after years of service. There are none. The ash box in this famous stove is a single cored casting—not a number of separate castings stuck together with cement, as you find them in the ordinary stove. No joints mean no leaks—and no leaks mean perfect control of the fire.

But the Estate Patented Jointless Ash Box is only one of the many reasons for the superiority of

## The Estate Oak

The Estate Patented Screw Draft Registers, the Estate Double Strength Single Fire Pot, the Estate Patented Anti-Backling Ring, etc., are other exclusive features of Estate construction; and all these combine to produce such perfect fire control that we can guarantee every Estate Oak to keep fire 50 HOURS on one charge of any kind of soft coal.



Estate Stoves and Ranges have been made since 1845 by The Estate Stove Company, of Hamilton, Ohio. They're sold by the best dealer in almost every town.

Estate Stoves are Double Guaranteed, by the maker and by us, and bear our Double Guarantee Tag.

## DOUBLE GUARANTEED QUALITY HARDWARE

means Best Factory Brands, time tried and tested. Our Double Guarantee Tag is placed on none other.

## Your Dealer Will Replace

any article bearing the Double Guarantee Tag if for any reason it proves unsatisfactory.

Wright & Wilhelmy Co., Omaha, Neb.



## PRETTY NAMES FOR BOOKS

Real Old-Time Titles Sound Decidedly Strange to the Eye of the Reader Today.

The following are some of the curious titles of old English books:

"A Most Delectable Sweet Perfumed Nosegay for God's Saints to Smell At."

"Biscuit Baked in the Oven of Charity. Carefully Conserved for the Chickens of the Church, the Sparrows of the Spirit, and the Sweet Swallows of Salvation."

"A Sigh of Sorrow for the Sinners of Zion Breathed Out of a Hole in the Wall of an Earthly Vessel Known Among Men by the Name of Samuel Fish" (a Quaker who had been imprisoned).

"Eggs of Charity Layed for the Chickens of the Covenant and Boiled With the Water of Divine Love. Take Ye Out and Eat."

"The Spiritual Mustard Pot to Make the Soul Sneez With Devotion."

Most of these were published in the time of Cromwell.—London Strand.

## Pithy Postscript.

A striking illustration of the saying that the pith of a lady's letter is in the postscript occurred in the case of a young lady who, having gone out to India, and writing home to her friends, concluded with the following words: "P. S.—You will see by my signature that I am married."

## Bulky.

"That fat man over there used to be a page in the Senate."

"A page, eh? Well, he's grown into a volume now."

## HAPPY OLD AGE

Most Likely to Follow Proper Eating.

As old age advances we require less food to replace waste, and food that will not overtax the digestive organs, while supplying true nourishment.

Such an ideal food is found in Grape-Nuts, made of whole wheat and barley by long baking and action of diastase in the barley which changes the starch into a most digestible sugar.

The phosphates also, placed up under the outer-coat of the wheat, are included in Grape-Nuts, but are lacking in white flour because the outer-coat of the wheat darkens the flour and is left out by the miller. These natural phosphates are necessary to the well-balanced building of muscles, brain and nerve cells.

"I have used Grape-Nuts," writes an Iowa man, "for 8 years and feel as good and am stronger than I was ten years ago."

"Among my customers I meet a man every day who is well along in years and attributes his good health to Grape-Nuts and Postum which he has used for the last 5 years. He mixes Grape-Nuts with Postum and says they go fine together."

"For many years before I began to eat Grape-Nuts, I could not say that I enjoyed life or knew what it was to be able to say 'I am well.' I suffered greatly with constipation, but now my habits are as regular as ever in my life."

"Whenever I make extra effort I depend on Grape-Nuts food and it just fills the bill. I can think and write a great deal easier."

"There's a Reason." Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pkgs.

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

Some people carry economy craze to excess. A dispatch records attempt of a man to fit new bristles to an old toothbrush.

Mrs. Winslow's Soothing Syrup for Children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle.

Duty is the thing everybody else ought to do.

## Uric Acid Is Slow Poison

Excess uric acid left in the blood by weak kidneys, causes more diseases than any other poison.

Among its effects are backache, headache, dizziness, irritability, nervousness, drowsiness, "blues," rheumatic attacks and urinary disorders. Later effects are dropsy, gravel or heart disease.

If you would avoid uric acid troubles, keep your kidneys healthy. To stimulate and strengthen weak kidneys, use Doan's Kidney Pills—the best recommended specific kidney remedy.

## A Missour Case

Mrs. J. P. Pemberton, 718 S. Lafayette St., Marshall, Mo., says: "My whole body was swollen with dropsy. I had terrible backaches and headaches. The kidney secretions were in awful shape. I gave up hope and was ready to die. Doan's Kidney Pills came to my aid just in time and I improved rapidly until I was well. Today I am in better health than ever before."

Get Doan's at Any Store, 50c a Box. DOAN'S KIDNEY PILLS. FOSTER-MILBURN CO., BUFFALO, N. Y.

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## Constipation Vanishes Forever

Prompt Relief—Permanent Cure

CARTER'S LITTLE LIVER PILLS never fail. Purely vegetable but gently on the liver.

Stop after dinner distress—indigestion, improve the complexion, brighten the eyes.

SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature

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Single Rail Ladder, Very Light.

sewed into the edge of the mouth and partly around the opening, allowing the picker to easily carry it and use both hands.

The objections are that the blooms are likely to be rubbed off the fruit and the shifting of the sack puts many small bruises on the apples where they rub against each other which, with light colored or delicate skinned varieties is quickly noticed.

I prefer the baskets. My baskets are the round half-bushel kind with drop handles. I had an iron hook made for each one, which is attached to the handle to suspend the